

I. INTRODUCTION

The position is located in a raisin processing plant, dehydrator, central analysis laboratory, or receiving plant.

The incumbent grades and inspects raisins in accordance with a Federal Marketing Order.

II. MAJOR DUTIES

A. Incoming: Grading and Inspection

Samples and grades all varieties of natural condition raisins at receiving points and dehydrators for quality and condition and passes for acceptance those meeting requirements of the Raisin Marketing Order.

Identifies questionable lots for further analysis.

Controls fumigation procedures for raisins in storage to be used in programs such as USDA Purchases. Responsible for checking effectiveness of fumigation of all other raisins in storage.

Inspects and controls Imported Natural Condition Raisins and Semi-Processed Raisins held for reconditioning or processing.

May conduct sanitation inspection and prepare sanitation reports and check sheets.

May deal with plant management regarding minor difficulties in plant practices and procedures.

B. Processing: Grading and Inspection

Samples and grades all varieties of processed raisins at processing plants in accordance with U.S. Standards, Marketing Order requirements, and buyer, Federal, State, Military, and other specifications.

Conducts sanitation inspection and prepares sanitation check sheets. Deals with appropriate plant management to obtain corrective action.

Reviews fumigation procedures during packing stage and during storage of finished products as required by contracts or specifications.

Conducts check loading, condition of containers, and lot sampling inspections in accordance with contract or specification requirements.

Conducts condition inspection and grading, if required, on lots of processed raisins held in storage, and issues a certificate to Raisin Advisory Committee.

Inspects and controls Imported Processed Raisins.

III. FACTORS

1. Knowledge Required by the Position (Level 1-5, 750 points)

Knowledge of and skill in applying the official standards, regulations, specifications, and Raisin Marketing Order to grade raisins and raisin products.

Knowledge and skill to inspect, on a limited basis, processing conditions of storage and transportation, and related sanitation requirements.

Skill in maintaining interpersonal relationships with industry personnel, including producers and handlers.

As applicable, skill in performing laboratory tests.

2. Supervisory Controls (Level 2-2, 125 points)

The supervisor or Grader-in-Charge makes the assignments and coordinates the work, including scheduling work coverage. In most instances, the employee independently performs the procedures required by the assignment, including making quality, condition, and grade determinations. However, technical assistance is readily available while assignments are being carried out and more difficult technical decisions or unusual situations are referred to the supervisor or Grader-in-Charge. The employee may issue certificates and reports explaining and justifying determinations.

Work is normally reviewed through spot-checks of the grading/inspection while the work is being done or through frequent review of worksheets or certificates.

3. Guidelines (Level 3-2, 125 points)

The guides consist of the official U.S. grade standards for processed raisins, import regulations, numerous buyer's specifications, Marketing Order Rules and Regulations, regulations pertaining to plant requirements for sanitation and processing, manuals for grading and conducting inspections, and supplemental written and oral instructions for borderline and unusual situations.

The employee independently selects and applies the appropriate guides in grading and/or inspecting the full variety of raisins. The incumbent has limited responsibility for resolving problems with industry; for inspecting sanitation, storage, transportation, or processing conditions; or for preparing reports, work schedules and performing other administrative duties.

4. Complexity (Level 4-2, 75 points)

The work primarily involves the direct inspection and grading of several varieties and types of raisins which may have a large number of product requirements. The employee considers objective and subjective factors when inspecting the raisins and in evaluating sanitation and storage conditions on a limited basis. Variations in the inspection process stem chiefly from differences among the types of raisins inspected.

5. Scope and Effect (Level 5-3, 150 points)

The work involves determining the grade and acceptability of raisins, inspecting processing facilities for sanitation, and maintaining effective relationships with industry management.

The grading and inspection decisions made by the grader directly affect the financial interests of the buyers or the sellers.

6. Personal Contacts (Level 6-2, 25 points)

Contacts include the employees and managers of processing and related industry firms, as well as other agricultural commodity graders and employees of other Governmental agencies. Has direct contact with producers or their representatives.

7. Purpose of Contacts (Level 7-3, 120 points)

Contacts are for the purpose of developing and maintaining the cooperation of plant employees, to explain grade determinations and agency policies and regulations, and to exchange information to plan and schedule work activities.

8. Physical Demands (Level 8-3, 50 points)

Commodity grading work requires periods of physical exertion to lift and move boxes and cartons of product often weighing at least 50 pounds; prolonged periods of standing, walking, stooping, bending, and climbing; physical coordination and finger dexterity in at least one hand to perform digital examinations of commodities; ability to detect abnormalities in the commodity through normal or corrected vision in at least one eye for distance, depth perception, and color; the ability to assure safety in a highly mechanized and/or noisy environment through adequate or correctable hearing; and the ability to determine product quality through smell and/or taste.

9. Work Environment (Level 9-2, 20 points)

The work environment includes exposure to fluctuating temperatures, slippery surfaces, moving materials, handling equipment, high noise level, and similar risks typical of raisin processing plants and storage areas.

TOTAL POINTS = 1440